Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	2/1		202		10:50	Time out: 12:45		FS-0	00	<u> 19</u>					Est. Type Risk Category Page 1	
			f Ins		etion: 1-Routine	2-Follow U		3-Compla		4-	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SO * Number of Repeat Violations:	CORE
Ca	asa	a M	1ar	na									T ~		Number of Violations COS: 20/80	0/B
			ddre olia			to e		ast 6-20	22	Hoo CJ/1		2023	to	rease em	e trap : Follow-up: Yes All/last 6-2022 Follow-up: Yes All/last 6-2022	<i>ع</i> , ح
Ma	ırk t	Com he ap	plia	nce S oriate	Status: Out = not in compoints in the OUT box for e	each numbered it	tem	Mark		eckma	ark in	appı	opria	te bo	opticable COS = corrected on site R = repeat violation W-Woox for IN, NO, NA, COS Mark an in appropriate box for R	Vatch
	mpli		e Sta		Prior	ity Items (3	Points)) violations		C	ompl	iance	e Stat	tus	ive Action not to exceed 3 days	
U T	I N	N O	N A	O S	Time and Temp (F = deg	perature for Fo grees Fahrenhei		ty	R	U T	N	N O	N A	C O S	Employee Health	R
	7				Proper cooling time an	nd temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding to	emperature(41°	°F/ 45°F))			~				Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
3					3. Proper Hot Holding te	mperature(135°	°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time at	nd temperature	:		\forall		~				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating proce	edure for hot ho	olding (16	65°F in 2	+		,				15. No bare hand contact with ready to eat foods or approved	
	~				Hours)	1.0 . 1		0 1							alternate method properly followed (APPROVED YN)	
	~				6. Time as a Public Healt	tn Control; proc	cedures	& records	Ш						Highly Susceptible Populations	
						roved Source					~				Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required COOKED	
	~				7. Food and ice obtained good condition, safe, and destruction Sysco	* *									Chemicals	
	~				8. Food Received at prop						~				17. Food additives; approved and properly stored; Washing Frui & Vegetables	ts
			<u> </u>			from Contamii	nation				~				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & proper preparation, storage, disp			g food	П						Water/ Plumbing	
3					10. Food contact surfaces Sanitized at p			ned and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disca						~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
				_							_					
				_	Prio	rity Founda	tion Ite	ems (2 Po							rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration (of Knowledge/	Personn	nel	R R	o U T	I N	Req N O	N A	Cor C O S	rrective Action within 10 days Food Temperature Control/ Identification	R
				О	Demonstration of 21. Person in charge presand perform duties/ Certical 4	of Knowledge/ sent, demonstra ified Food Man	Personn ation of k nager/ Po	nel mowledge, ested		O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
	N			О	Demonstration of 21. Person in charge presand perform duties/ Certi	of Knowledge/ sent, demonstra ified Food Man	Personn ation of k nager/ Po	nel mowledge, ested		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	
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Received by: (signature) Alan Reyes	Print: Alan Reyes	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: a Mama	Physical A	ddress: Goliad	City/State:	JI TY	License/Permit # Page FS-0001980	e <u>2</u> of <u>2</u>			
Case	a iviaiiia	100 3	TEMPERATURE OBSERVA		ali, I 🔨	1 0-0001300				
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F			
hot holding unit/beef enchiladas		91	cheese/sour crear	n 46	beans, chicken		40/41			
chicken enchiladas		71	salmon	46	be	41/41				
	queso	145	raw chicken	44	t	41				
	rice	154	raw beef	48	reach in freezer ambient		2			
chic	ken on counter	121	potatoes	49	white	freezer ambient	10			
cold	d top/cut beef	56-64	soup on stove	192	reacl	h in cooler/flan	41			
	brisket	53	soup on stove	187						
С	ut chicken	41	WIC/beans	41						
•	1	OB	SERVATIONS AND CORRECT	IVE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TH	HE CONDITIONS OBSERVED A	ND			
	Hand sink 113F equ	uipped v	vith soap and paper to	wels						
38	Always thaw under	running	cool water or pull thav	in WIC/	never in	standing water				
3	Hot holding unit am	bient 10	4F/turned up							
	Enchiladas made a	n hour p	revious/must hot hold	at 135+F	:					
	Will reheat to 165+F	as had	l been prepped an hou	r ago						
2	Cold top not cold holding at 41F or below	w. Discarded all	TCS made previous evening. If pulled from \	VIC this morning a	n hour previous	, placed back in WIC to be used first				
	Owner called for re	pairs to	come today for cold to	p/not to I	oe used	until repaired				
W	Avoid overstacking	foods in	cold top/to cold hold a	at 41F or	below					
W			te sure ice and water is up to p	roduct level	/2 hours to	70 then 4 hours to 41F				
32	Rusty shelves unde	•	<u> </u>							
45			dishwasher, mold and		oris					
			Oppm chlorine sanitize							
		+F equip	ped with soap and pa	per towel	S					
	3 comp sink 117F									
	Sani bucket at 100 ppm chlorine sanitizer									
36 Must store wiping cloths in sani buckets, not on aprons on prep areas										
	To date mark all foods not used within 24 hours/to discard after 6 days									
45	Need to clean floors drains, food debris, could attract pests Need to clean throughout/ floors, walls, equipment									
				ι						
32 Some rusty shelves in WIC Warewash hand sink 139 F equipped										
15			<u> </u>							
45 Some broken tiles/to be repaired 42 To clean inside reach in freezer/food debris										
39	To clean inside reach in freezer/food debris									
40	Use a handled scoop in salt, etc									
10	Avoid using foil to line shelves Clean inside soda boots/slime									
35										
- 55			d sink 100+F equipped		mineeh	accessible				
Received	l by:	,	Print:			Title: Person In Charge/ Owner	ŗ			
(signature)	Alan Reyes		Alan R	eyes		Manager				
Inspected (signature)		tez, 1	Christy C	ortez,	RS	Samples: Y N # collect	tad			
	6 (Revised 09-2015)		_			Samples: Y N # collect	.cu			